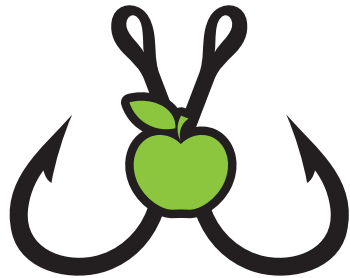


WE ARE FISHING FOR RESTAURANTEURS, OWNERS AND MANAGERS TO



GET HOOKED on food safety

Join us for lunch while we present
our first Food Safety Summit

Keynote Address by Dr. Benjamin Chapman, PhD

April 23, 2018

8:30 a.m. – 3:00 p.m.

Harris Conference Center | 3216 CPCC Harris Campus Dr

Register for this **FREE** event online by **APRIL 4TH**:
mecknc.gov/healthdepartment/environmentalhealth



For questions or more information:

Amy J. Michelone, REHS | Amy.Michelone@MecklenburgCountyNC.gov

BREAKOUT SESSIONS

SESSION 1A

Special Processing in Retail: A Guided Trip into the Art of Sous Vide...

And other Specialized Processes

Donald Brizes, CCC, CCE, W.S.E.T., M.S.Ed., CHE

Robert Brener, MA, CCC, CCE, CHE

Land this opportunity to learn from these renowned chefs as they present survey results regarding special processes used in local restaurants. Learn about the relationships forged between several local chefs and their inspectors when dealing with R.O.P., sous vide, and other artful creations.

SESSION 2A

Seafood Fraud: Something Smells Fishy!

Jeff French, REHS

Don't get netted in a fishy scam! This session will help you understand what to expect when you receive your seafood order. We will also uncover the scams some sharks use to rip off retailers when buying seafood. Also learn about the importance of proper labeling, and your responsibilities when seafood is on the menu.

SESSION 3A

Employee Health Clinic: The Catch of the Day

Mel Ham, REHS

Discover how the "catch of the day" may not be so good for your restaurant! This session covers the connection between employee health and serving safe food. Learn about the employee health policy and your role in making good health and hygiene the star fish of your food safety program.

SESSION 1B

Baiting the Hook for Your Next Inspection Part I

A Manager's Duties

Amy Michelone, REHS

Learn how active managerial control can take you from snagging your line to landing the big grade. This session will also guide you through the murky waters of regulations, understanding your grade sheet and what inspectors are looking for during your next inspection.

SESSION 2B

Norovirus: The Ultimate Catch & Release

Veronica Bryant, REHS

Learn from a leading expert about the number one cause of foodborne illness in our restaurants. Troll the information about how you can combat this infectious virus and keep it away from your "school" of employees and patrons.

SESSION 3B

Baiting the Hook for Your Next Inspection Part II

Employee Training

Lauren Piemonte, REHS

Ryan Michaud, REHS

Don't let your next inspection be the one that got away! This session will provide you with training resources and successful tips to prepare your staff to reel in your next big grade. The discussion will also include training tools customized for a traditionally oral learning culture.